



Looking to advance your career in a dynamic environment? In this full-time position, you will have the opportunity to manage a high-profile, historic Bermuda residence and create dining and event experiences for VIP guests, including high-ranking officials.

Minimum qualifications:

- Experience supervising employees and contractors, including managing a kitchen
- Strong budget management experience
- Significant experience preparing fine dining cuisine
- Expertise in offering plant-based dining options
- Excellent knowledge of food safety including HACCP
- Strong customer service and communication skills, organization and leadership skills
- A passion for service and quality
- Warm, friendly upbeat personality/attitude
- Able to work in a fast paced/high volume environment
- Flexible schedule to work evenings and weekends
- Ability to drive is necessary, valid Bermuda Driving License is required
- Ability to maintain confidentiality
- Able to pass random drug and alcohol testing

Responsibilities:

- Ensure home and property are well and properly maintained
- Supervise all work required on the property
- Procure and prepare food and beverages
- Preparation of representational engagements, large and small
- Ability to respond to unplanned events or emergency situations at all times

Preferred qualifications:

- Bachelor degree in Culinary Arts or eight years relevant experience
- Proficient in menu development, cost controls, purchasing and inventory with a focus on sourcing and utilizing local food products
- Possesses a passion for sustainability

Directly applicable experience and references are required. Salary is dependent on experience. This position is exempt from a Bermuda Immigration Work Permit, however, overseas applicants will not be considered. Interested persons should forward a cover letter and resume via e-mail to HamiltonHR@state.gov. Closing date for applications: May 9, 2022.